

# The Grange

ISSUE

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# **CHAIR'S REPORT**

# CATHY STROUD, CHAIR, THE GRANGE

What a difference a year makes. This summer season saw approximately a 123% increase in visitors over last year. We had more visitors to the House in the month of July than all of July and August 2003 combined. Our Volunteers were busy greeting visitors from Europe to Africa, Asia to Australia, South, Central and North America and a delightful place called Toronto! (When the Transformation is completed let's hope the "I have lived in Toronto my entire life and visited the AGO 4 times but I have never been to The Grange" syndrome will end.) They were delighted to be able to step back in time for a bit and switch off the 21st century. Since a great many of our volunteers are multilingual we were able to offer a warm welcome to many of the visitors in their native tongues.

Mr. Wentworth Walker, a guest speaker at The Grange's Annual Meeting last May in conversation with Barbara Carson (President of the AGO Volunteers) and Patricia Robertson a twenty year Grange Volunteer.

Most of the visitors were here to see the TWM exhibit and then (thanks to the Meeters and Greeters and PSD) the visitors came to see us. One of the Whistler paintings has a Grange connection, which you will read about in this issue.

The next year should prove very interesting. The Volunteer Annual Gathering is on the 28<sup>th</sup> of September, Modigliani – Beyond the Myth opens in October and Jack Carr still continues his performances as Mr. Chin. We look forward to our monthly Enrichment Dinners with some very interesting Guest Speakers (and the delicious food our Modern Kitchen Committee creates). Enjoy.

Cathy



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# The Grange Volunteer Executive 2004-2005

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### **SECRETARY**

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# **COMMITTEES**

# CONTINUING EDUCATION

Helvi Hunter

# **HOUSE COMMITEE**

Jane Heinemann

# HISTORIC KITCHEN

Michelle Abrams

#### **MODERN KITCHEN**

Elvira Putrus

#### COSTUME

Nancy Lofft

#### **DAY CAPTAINS**

Monday Jane Heinemann

Tuesday Elvira Putrus

Wed.Day MaryLou Zingrone

Wed.Bridge Helvi Hunter

Wed.Eve Marg McGuigan

Thursday June O'Brien Friday Virginia Mladen

Saturday Linda Ness

Richard Seto

Sunday Edna Rigby

#### SITE CO-ORDINATOR

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# **Volunteer Dates & Notices**

#### **Enrichment Dinners**

October 18th November 15th

Guest Speakers T.B.A

# Ongoing-Scandal in The Grange

October & November

Dates T.B.A

## **Volunteer Annual Gathering**

Tuesday, September 28th @ 5:30pm

#### Welcome!

Paula Kulpa Tuesday
Margo Novak Wednesday
Raquel O'Halloran Thursday
Angela LaGamba Friday
Camille Cendana Sunday

# Get Well Soon Marie Baggot!

A double duty Wednesday Bridge and alternate Sunday Volunteer

#### NEWSLETTER EDITOR

Michelle Abrams michellea@idirect.com

#### Good-bye & Thank-You!

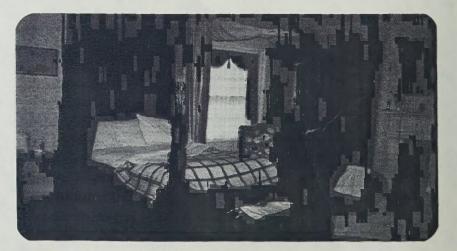
#### **Ruth Anne Jolly**

After 5 years as a Sunday Volunteer Ruth Anne has returned to Ottawa.

# Guadalupe Valdes-Symonds

Guadalupe was a Thursday Volunteer who then became a staff member working in the AGO shop has returned to her native Mexico with a position at the University in Chihulla.

Thank-you both and we wish you well!



Once a year we show the house as it would have looked around 10:00am. The maids have yet to make the bed in the best bedroom. We would like to hear your comments. Send them c/o the Editor or the Chair.

# Comments on The Grange and Goldwin Smith by Arnold Haultain

The Grange was a delightful habitation. To enter its portal was to enter a household of quiet, culture and refinement. Pictures, statuary, old English furniture, greeted your eye on every hand. In the hall and in the drawing-room were copies of paintings beloved of The Grange's master. The four walls of the dining-room were covered with copies of portraits of Cromwellian heroes-also, and naturally very much beloved of the master- that of Cromwell himself held the place of honour over the mantelpiece. To the gentle little lady of the house, his wife, the grim Professor was always impeccably kind, considerate and affectionate. Did she enter the library in the morning, when work was agoing, that work was stopped and a chair was drawn up before the fire. His work, my Chief kept to himself, and much ado sometimes I had to parry questions about his work.

By the servants the Chief was adored. The butler-a most lovable and intelligent old Englishman-had been in the house for more than half a century. Chin (this was his name) was as great a man in his way as was his master in another. Had Chin's devotion, uprightness, conscientiousness, tact and intelligence been, for this half century, expended on another way-say, on a political or public- plane, he would have been as famed as is he whom he served. All visitors to The Grange retained an affectionate admiration of Chin.

As for myself, it may seem an incredible assertion, nevertheless I assert it- disbelieve it who may: during the whole eighteen years that I sat at Goldwin Smith's elbow, never once did even a shade of irritation or of exasperation cross his brow. This is simple fact. On certain topics we differed as the poles. And he knew it. But, as I say, never did he show against me personally anger or irritation. When I think of how very young and ignorant I was as compared with him, I love my old Chief for this his extreme, his exemplary long-suffering.

Excerpt from July 1904 entry - Goldwin Smith, His Life and Opinions, Arnold Haultain McClelland & Goodchild, Limited, Toronto.

Arnold Haultain was Goldwin Smith's secretary for eighteen years and his literary executor.

Avril Stringer, Research Chair

# 101 Cheyne Walk

In 1956/57 I lived and worked in London England. One of the places where I lived was a rooming house on Cheyne Walk on the Thames. When I moved in, the woman who ran it and lived there, said that Whistler had lived there and worked in the very third floor room I was renting. I only half believed it (they were a feckless lot – an unemployed actor, an unemployed interior designer, and unemployed dancer), but never forgot it.

Of course when I went to see the TWM exhibit, it was on my mind. I was looking for a view that might have been painted from the upper floor of that house. I found it in the Painting of the view of Battersea Bridge and some men standing on the edge of the river — one of them in a white shirt, the man who Whistler hired to row him up and down the River. I ran (well walked quickly to the catalogue, looked up #32 and sure enough it had been painted from his house, 101 Cheyne Walk. (Thanks to Katherine Lochnan for her exacting research).

I still have the letter I wrote home from that year so I checked that group of letters and sure enough they were from <u>101 Cheyne Walk</u>. I wish I could say I had gone to the Tate or the National Galleries while I lived there and found some of his paintings – but all I knew about Whistler at that time was "Whistler's Mother" so I didn't. But what an exciting moment when I first saw that painting in the AGO's exhibit!

Tory Thompson (Tory is a Monday House Committee Volunteer)

# The Grange

Politicians and ladies once came to the Grange, Arrived at carriage house where the hands would arrange Buggy and horse rest, while guests were received for stay, The Boulton's family resided in a proper way,

Early Toronto life came through their pillared front door, Brought two social classes they had known from before, Parliament's founding men practiced in the British way, And servants prepared in the cellar kitchen each day,

Hearth hung cook pots by wood bake oven in the brick wall, Black bells wait on a shelf to pull from above and call, Needlework was done by candle when cloth was sewn, The pantry well stocked with dried spices and sugar cone,

Georgian estate retired to become a city park, Resident squirrels chase squirrels down the grand tall bark, A garden full grown in white flowered chestnut trees, Pigeons flutter off as children go where they please,

By the Forties the Grange had a gallery for art, Picture rooms played live-stringed music to Mozart, When Toronto would lull away on its rest day, Making visits after church to see Kreighhoff's sleigh,

Then University Settlement was across the street, Where youth went after Ogden School for Club to meet, Working family kids could learn to cook and sew, Growing up in a city that had places to go.

Katherine Joy Vanular

# Excerpts from The Boston Herald 1848

# May 24th

Missing Girl Found — The girl Quinn, who has been missing for a week or more has been found. She had been taken in by a woman in Ann Street, with no good motive probably.

#### November 24th

<u>Pumkin (sic) Pie & Turkeys</u> — Several of the Middle and Southern States tried to observe yesterday as a day of Thanksgiving. It was of course, a failure, and always will be until those uncivilized regions learn to do the business as it is done here in Yankeedoodledum.

#### November 30th

In the year 1350, a man was choked to death by a chicken bone. But that is no reason why those who can't afford a turkey should not have a chicken for Thanksgiving dinner, in this more enlightened era.

Avril Stringer, Research Chair

# Jane Ash's Orange Cake (as requested)

(from the St. George's Anglican Church Cookbook, Sidney Nova Scotia circa 1970)

#### CAKE

1cup white sugar

1 egg

1 tin mandarin oranges (standard stubby tin)

1 teaspoon baking soda

1 cup flour

In a medium bowl mix the sugar and egg.
Add the juice from the tin of Mandarin
Oranges. Mix. Add the baking soda
& flour. Mix. Finally, add the drained oranges
from the tin. Turn in to a buttered 8" or 9"
square pan. Bake at 350°F. for 45 minutes.

#### **TOPPING**

1/3 cup brown sugar 2 tablespoons butter 2 tablespoons milk Combine. Bring to boil

As soon as your cake is baked (after 45 minutes) pour the topping over the cake. Return the cake to the oven for an additional 7-10 minutes. Top will bubble over.

Jane is a Thursday Volunteer and a native Nova Scotian